LUNCH

NOVEMBER / AUTUMN

STARTS

A Selection of Homemade Bread with Lincolnshire Poacher Hand Patted Butter...6

Parsnip Velouté
Lovage Pesto, Cauliflower Escabeche, Chestnut

Hereford Beef Tartare
Oyster Cream, Shallots

Confit Chalk Stream Trout
Badger Flame Beetroot, Horseradish, Pomegranate

Pan-Seared Orkney Scallop....+16 supp
Razor Clams, Salsify, Oyster Leaf, Bergamot

MAINS

Potato Gnocchi
Spinach, Watercress, Slow Roast Tomatoes, Belper Knolle

Cornish Cod
Clams, Puy Lentils, Purple Sprouting Broccoli

Cornish Crab Omelette
Spiced Brown Crab Butter, Tomato Vinaigrette

Guinness Braised Ox Cheek
Buttered Mash, Kale, Poached Oyster

Hereford Beef Tournedos.... +36 supp
Foie Gras, Ox Tongue, Baby Onions, Spinach

SIDES

Sautéed Wild Mushrooms 12
Crisp Pomme Anna | Buttered Mash | Creamed Spinach |Green Salad | Buttered Salsify | Sandy Carrots & Sunflower Seeds ....8 each

PUDDINGS

Chocolate Marquise
Kumquats, Whipped Crème Fraiche

Buttermilk Panna Cotta
Poached Plum, Hazelnut

Ice Creams & Sorbets
Vanilla, Guinness | Pear, Plum & Chartreuse

Selection of Three Cheeses....+12 supp
Celery, Grapes, Fruit Chutney, Crackers

Two Courses....44 Three Courses....48 Wine Pairing....40

For food allergies and intolerances, please alert your server before placing your order. We cannot guarantee the total absence of allergens from any dish. Detailed allergen information for our dishes is available on request.

Game may include Lead Shot.
A discretionary and optional service charge of 15% will be added to your bill. All prices are VAT inclusive.